

BOTANAS

Our snacks are served to share with tortilla chips & house salsas

- Queso fundido** 4.95
Cheese dip topped with crispy chorizo
- Chilango street corn** 4.50
Sweetcorn shaved off the cob with mayo, sour cream & chilli powder
- Fresh guacamole (v)** 5.95
Avocado, coriander & lime



Freshly Pressed

SUPER JUICES Locally sourced, juiced to order

- Amarillo** 4.50
Yellow pepper, pineapple, fresh turmeric & lime
- Refuel** 4.25
Spinach, mint, apples, grapes & ginger
- Pick Me Up** 4.50
Blackberry, pear, kale & honey
- Zinger** 4.25
Orange, carrot, ginger, lemon & agave
- Cleanser** 4.25
Watermelon, strawberry, coriander & pomegranate

AGUAS FRESCAS Long & refreshing Mexican fruit waters

- Watermelon cooler** 3.95
Watermelon, pear, lemon & agave
- Refresher** 4.50
Melon, coconut water & lime
- Pepino** 3.95
Pomegranate, cucumber, elderflower & raspberries
- Jamaica Juice** 4.25
Hibiscus, lemon & apple
- MMMM Bongo** 4.25
Pineapple, mango, lemon & passion fruit

STREET FOOD EXPERIENCE

SELECT ANY 6 ITEMS FROM THIS SECTION AND HAVE THEM ARRIVE FRESH & FAST FOR A VIBRANT TASTE OF MEXICAN STREET FOOD
£13.50 per person - Minimum 2 people sharing

TACOS

Classic soft-shell corn tacos

- Chicken tinga** 5.95
Zingy slaw & taco shop guacamole
- Beer-battered fish** 5.95
Lime crema & crisp lettuce
- Al pastor pork** 5.95
Onions & fresh coriander
- Sweet peppers** 5.50
Potato, alioli & manchego cheese

TOSTADAS

Crispy, fried corn tortillas

- Sardine** 4.95
Scallions & tomatillo salsa
- Spicy roots** 4.45
Feta & pumpkin seeds
- Chorizo picante & potato** 4.95
- Black beans (v)** 4.45
Fresh tomato & avocado

QUESADILLAS

Tortillas folded with stringy cheese

- Smokey chicken** 4.95
Slow-cooked chicken & roasted corn
- Mushroom** 4.95
Oaxacan-style cheese & green herb salsa
- Ground beef** 5.50
Chargrilled onions & jalapeño ketchup
- Salmon** 5.50
Mache leaf & chipotle sour cream

FLAUTAS

Crispy, rolled corn tacos
Served with lettuce, pink pickled onions & chipotle sour cream

- Achiote-marinated chicken** 4.95
- Potato, cheese & fresh herbs** 4.50
- Slow-cooked goat pibil** 4.95
- Wild mushroom & garlic (v)** 4.95

CARNE/PESCADO/VERDURAS

- Achiote-marinated baby-back ribs** 5.95
- Pork & chorizo meatballs** 5.95
- Ceviche of salmon** 6.95
Queen scallops & mango citrus salsa
- Pambazo torta** 4.50
Shredded chicken, potato, paprika & lettuce
- Tomato salad (v)** 4.50
Black olive, watermelon & red onion
- Warm butternut & pepitas salad** 4.50
Beetroot, mache leaf & crumbly cheese
- Chiles rellenos** 4.50
Ground beef & grilled cheese
- Mexico City-grilled corn** 4.50
Chipotle sour cream & chilli powder
- Sopes** 4.95
Confit tomato, epazote & manchego

SHARING BOARDS

EACH BOARD IS SERVED WITH FRESH SALSAS, GUACAMOLE, SOUR CREAM, RED RICE & WARM TORTILLAS

Choose one of our boards to share between 2 people (Priced per person)

- Free-range barbacoa chicken**
Achiote chicken guisado
Mexico City corn on the cob
Cornhusk-steamed tamale
Fire-licked spring onions
12.95
- Market fish board of the day**
Please ask your waiter for today's board
POA
- Outdoor-reared belly pork with cumin crackling**
Marinated baby-back ribs
Smokey chorizo meatballs
Sweet potato & epazote
14.95
- 300g chargrilled rump steak**
12-hour Oaxacan beef mole
House-salt beef sopes
Chipotle-marinated mushrooms
15.95
- Vegetable Meze**
Enchiladas verde
Stuffed jalapeños
Potato & herb flautas
Mexico City corn on the cob
Frijoles negra & crumbly cheese
Confit tomato sopes
Quinoa superfood tacos
12.95

FEAST MENU

A Mexican social eating adventure taking you and your friends through our most delicious botanas, street food & market-inspired sharing boards.

Chorizo queso fundido, fresh guacamole, warm tortilla chips & house salsa



Black bean & avocado tostadas
Heirloom tomato salad
Warm butternut, beets & pepitas
Goat pibil flautas
Chiles rellenos
Chicken tinga & chipotle steak tacos



Choose any sharing board

18.95 PER PERSON
(Minimum 4 people sharing)

LARGE PLATES

Perfect for 1 person

SUPERFOOD SALADS

Here are our favourite superfood salads to really give your body a boost

- Quinoa, Oaxacan-style grilled cheese, avocado, pomegranate & herb agave dressing (v) 8.95
- Beetroot, sweet potato, toasted seeds, baby spinach, feta & fragrant chilli yogurt dressing 8.95
- Chargrilled baby gem, tender stem broccoli & smoked almonds. Dressed in a white mole vinaigrette (v) 9.95

ADD

Poached free-range chicken 3.50

North Yorkshire rump steak 4.50

ENCHILADAS

Oven-baked tortillas with adobo sauce, melted stringy cheese, rice & crunchy veg

- Smoky chicken tinga & corn 8.95
- Chorizo picante, ground pork & potato 8.95
- Seasonal greens, crumbly cheese & tomatillo salsa 7.95
- Slow-cooked Oaxacan shin of beef 8.95

BURRITOS

Large flour tortilla filled with peppers, pinto beans, rice, lettuce, sour cream & your choice of mild, medium or hot salsa

- Free-range marinated chicken 6.95
- Sweet potato, butternut & feta 6.95
- Slow-roast achiote pork & refried beans 6.95
- Beer-battered fish & chipotle sour cream 7.95

Sides & Dips

- Sweet potato fries & jalapeño alioli (v) 3.45
- Cheese-stuffed jalapeños 3.45
- Chipotle slaw (v) 2.95
- Seasonal greens & salsa verde (v) 2.95
- Frijoles negra & crumbly cheese 2.95
- Quinoa, pomegranate & mint salad (v) 3.45
- Sour cream (v) 0.95
- Refried beans 1.45
- Salsa rojo (v) 1.45
- Smokey árbol chile salsa (v) 1.75
- Taco shop guacamole (v) 0.95



MEXICAN



CIELO
BLANCO



SOCIAL EATING